



<b>SNACKS</b>	<b>£</b>
Focaccia w/ extra virgin olive oil & balsamic [ve]	4
Truffle Gloucester arancini w/ Gloucester truffle aioli [v]	6
Marinated mixed olives [ve] [gf]	3.5
Marinated white anchovies w/ gremolata [gf]	4.5
Heirloom beetroot, pomegranate, walnut & sumac [ve] [gf]	6
Buffalo mozzarella w/ salsa verde [gf]	9
Uphall Farmhouse air-dried ham [gf]	7
Heirloom tomatoes, focaccia croutons, caper & shallot dressing [ve]	7.5

<b>PASTA</b>	<b>£</b>
Pan-fried gnocchi, aubergine, feta, micro leek [v]	9.5
Bucatini w/ puttanesca sauce & pangrattato [ve]	8.5
Rigatoni w/ lamb shoulder ragu, mint & sheep rustler cheese	9.5
Fettuccini w/ pork & 'nduja ragu	9.5
Fettuccini w/ wild mushrooms & marsala cream [v]	9
Campanelle w/ roast garlic, lemon & caper butter [v]	9
Radiatori w/ semi-dried tomato, roast peppers & almond pesto [ve]	9

We have gluten-free pasta or wet polenta available as alternatives.

[v] Vegetarian [ve] Vegan [gf] Gluten-free

All pasta is made in-house. If you have any food allergy concerns, please speak to a member of staff before placing your order. A discretionary 10% service charge will be added to your bill.

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**SARTO**



DESSERT	£
Tiramisu	4.5
Torta Caprese w/ mascarpone [v] [gf]	4.5
Two cheeses, Peter's Yard sourdough crackers & plum chutney	8.5
Sorbet of the day* [ve] [gf]	3.5
Northern Bloc clotted-cream ice cream affogato [v] [gf]	4
Sgroppino – whipped lemon sorbet, gin & prosecco	6

COFFEE & TEA	£	DIGESTIF	£
Espresso	2.2	Limoncello	4
Cappuccino	2.8	Amaro	3.5
Americano	2.5	Grappa	6
Tea	1.5		
Peppermint tea	2		
Green tea	2		

COCKTAILS & SPRITZ	£		£
Negroni	8	Torino Spritz	7
Aperol Spritz	8	Rosa Spritz	7
Yuzu Spritz	8	Paper Plane Spritz	10
Hugo Spritz	7	Espresso Martini	8
Americano Spritz	7	Gin & Tonic	4.5

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<b>RED</b>	<b>175</b>	<b>BTL</b>
Abadía Mercier Tempranillo [Castilla, Spain]	6	21
Ciello Baglio Rosso Nero d'Avola [Sicily, Italy]	6.5	25
Montresor Urban Park Appassimento [Veneto, Italy]	8	34
<b>WHITE</b>	<b>175</b>	<b>BTL</b>
Mirabello Pinot Grigio [Venezie, Italy]	6	21
Ciello Bianco Catarratto [Sicily, Italy]	6.5	25
Antonio Camillo Vermentino [Toscana, Italy]	8	34
<b>ORANGE</b>	<b>175</b>	<b>BTL</b>
Ciello Baglio Bianco Catarratto [Sicily, Italy]	8	34
<b>FIZZ</b>	<b>125</b>	<b>BTL</b>
Le Dolci Colline Prosecco [Venezie, Italy]	6	26
<b>ROSÉ</b>	<b>175</b>	<b>BTL</b>
Mirabello Pinot Grigio [Venezie, Italy]	5.5	21
<b>DRAUGHT</b>		<b>PNT</b>
Amstel [4.1%]		4.8
Birra Moretti [4.6%]		5.2
Beavertown Neck Oil [4.3%]		5.8
Guest beer*		—

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**Lunch Menu** £  
 Choose 1 snack & 1 pasta from the menu below 8

**SNACKS**

Focaccia w/ extra virgin olive oil & balsamic [ve]  
 Truffle Gloucester arancini w/ Gloucester truffle aioli [v]  
 Heirloom tomatoes, focaccia croutons, caper & shallot dressing [ve]

**PASTA**

Rigatoni w/ lamb shoulder ragu, mint & sheep rustler cheese  
 Campanelle w/ roast garlic, lemon & caper butter [v]  
 Radiatori w/ semi dried tomato, roast peppers & almond pesto [ve]

**DRINKS** £

Karma Cola	2.2
Hugo Spritz	7
Birra Moretti [4.6%]	5.2
Mirabello Pinot Grigio [Venezie, Italy]	6

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